

REFRESHING WATERMELON AND FETA SALAD
By Kimberli Washington, Public Information Office



Ingredients:

- 1 head arugula (washed, dried and torn into bite-size pieces)
- 1 small seedless watermelon (cut into 1-inch cubes or spheres)
- 3 ounces feta cheese, crumbled
- 1 small red onion, sliced thinly
- 1 tablespoon white wine vinegar
- 3 tablespoons olive oil
- Salt and pepper, to taste

Directions:

- In a small bowl, whisk together white wine vinegar and olive oil. Season with salt and pepper to taste and set vinaigrette aside.
- In a large serving bowl, toss together arugula, watermelon, red onion slices, crumbled feta and vinaigrette.
- Cover and refrigerate until ready to serve.
- Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.